



Ingredients

1 stick margarine or butter
½ cup vegetable shortening
2 cups sugar
5 eggs, divided
2 cups flour
1 teaspoon baking soda
1 cup coconut flakes
1 cup finely chopped pecans

1 cup buttermilk,
1 teaspoon vanilla

For Icing:

1 stick margarine
1 8oz cream cheese, softened
1 teaspoon vanilla
1 box powdered sugar

What To Do:

Preheat oven to 325. Cream together very well butter, shortening and sugar. One at a time add 5 egg yolks (reserve the whites), beating well after each addition. Add flour, baking soda, coconut flakes, pecans, buttermilk and vanilla. Fold in well-beaten egg whites. Bake in 3 cake pans, greased and floured at 325 degrees for 30 minutes.

Icing:

Beat butter, cream cheese and vanilla together, gradually add a box of powdered sugar. Spread over top and between layers of cooled cake.